



## Chicken with Mushrooms and Oyster Sauce Stir-Fry

### Ingredients

- 1 g For the sauce:
- 3 cups Water
- 2 tbsp Oyster Sauce
- 2 cubes Maggi® Chicken Bouillon
- 3 tbsp Corn flour
- 2 tsp Sugar
- 0.25 tsp White Pepper
- 1 lb For the stir fry:
- 2 tbsp Vegetable oil
- 1 tsp Garlic, finely chopped
- 1 tbsp Ginger, finely chopped
- 750 g Skinned chicken breast fillet, cut into cubes
- 2 cups Mushrooms, chopped
- 1 cup Brown mushrooms, cut into halves
- 2 Mediums Onions, finely chopped

### Instruction

1. Combine all sauce ingredients in a saucepan. Bring to boil with constant stirring until the sauce thickens. Set aside.
2. Heat oil in a large frying pan or a wok; sauté garlic and ginger until fragrant then add the chicken and stir until chicken is changed in color.
3. Add mushrooms and onion. Stir for 2 mins.
4. Fold the boiling sauce on top of the chicken mixture and bring to boil for 1 min.

### Nutrition

Carbohydrates	15.9 g
Energy	341.93 kcal
Fats	9.01 g
Protein	50.93 g

🕒 15 Minutes

⊕ 5 Servings